

**CITY OF TENNILLE**

**APPLICATION FOR A NON-PROFIT FOOD SERVICE PERMIT**

**(Application must be received 15 days prior to event)**

1. Name of non-profit event (fair, festival, fund-raiser, ect.) \_\_\_\_\_  
\_\_\_\_\_
2. Location of this non-profit event: \_\_\_\_\_
3. Name of food service business: \_\_\_\_\_
4. Owner: \_\_\_\_\_
5. Operator: \_\_\_\_\_
6. Address of Owner: \_\_\_\_\_
7. Telephone number of Operator: \_\_\_\_\_
8. Date Operation to Begin: \_\_\_\_/\_\_\_\_/\_\_\_\_ Date Operation to End: \_\_\_\_/\_\_\_\_/\_\_\_\_
9. Foods to be server: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

(All condiments & single service items such as knives, forks, spoons, straws, etc., must be individually commercially wrapped.)

10. From where will foods be obtained? \_\_\_\_\_  
\_\_\_\_\_
11. What type of over-head protection will be used for cook and serve area (minimum is a tent)? \_\_\_\_\_
12. How will foods be transported to the cook/serve area? \_\_\_\_\_  
\_\_\_\_\_
13. How will food(s) be kept at 45°F or below until cooked and served? \_\_\_\_\_  
\_\_\_\_\_
14. How will foods(s) be kept at 140°F or above after cooking and until served? \_\_\_\_\_  
\_\_\_\_\_

15. Are there thermometers available to insure proper temperature of foods? \_\_\_\_\_

\_\_\_\_\_

16. Describe the handwashing facility that will be used at this location for this event: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

17. Describe the procedures that will be used to ensure no bare-hand contact with the cooked product(s) or any ready-to-eat foods: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

The undersigned hereby applies for a permit to operate a Temporary Non-profit Food Service Permit pursuant to the O.C.G.A. 26-2-390 through 26-2-393.

\_\_\_\_\_  
Print Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

**DO NOT WRITE BELOW LINE**

**FOR INTERNAL USE ONLY**

- Copy of IRS Form 501(c) or a letter determining tax exempt status from the Georgia Commissioner of Revenue attached?  Yes  No

- Educational Material/Consultation Provided by:

\_\_\_\_\_  
Name

\_\_\_\_\_  
Title

- Date: \_\_\_\_\_